



# FOOD MENU

M/NM

M/NM
8/8.8
15/16.5
13.5/14

#### **MEZZE AND SMALL PLATES**

Trio of dips with pizza flat bread 14/15.40 Beetroot hummus, guacamole, bubbaganosh, olive oil

Pig Sty - crispy pork belly bites 15/16.50 Corn ribs, green beans and cherry tomatoes with buffalo mayonnaise

Stuffed zucchini flowers 15/16.50
Cashew cream stuffed zucchini flowers with beetroot hummus, candied almonds and rocket

Lamb kofta 16/17.60
Grilled lamb kofta skewers, hummus, tzatziki, and bread

Turkish chicken shish (2) 15/16.50 Marinated chicken skewers, tzatziki, grilled bread

Fish tacos (2) 18/19.8 Battered fish, coleslaw, tomato salsa, and spicy mayonnaise

Salt and pepper squid Small 16/17.60 Large 25/26.40 Chilli, picked coriander, fried onion and garlic, lime aioli

Chicken wings 1/2 kg 15/16.5
Choice of Korean chilli sauce or 1kg 23/25
Smokey BBQ sauce served with ranch

Tasting platter 34/37.40 Pork belly, squid, zucchini flowers, chicken wings Entree for 2, or suitable as a main for 1

Traditional beef nachos (GF) 20/22 Spicy ground beef, onion, kidney beans, liquid cheese, guacamole, sour cream, picked coriander and charred corn salsa

Vegetarian bean nachos V VGO GF 18/19.8 Mixed peppers, kidney beans, guacamole, sour cream, picked coriander and chargrilled corn salsa Add vegan cheese 4/4.4

**KIDS** 12/13

#### MEAL + KIDS SOFT DRINK + ICE-CREAM

Chicken nuggets and chips
Cheeseburger and chips
Chicken schnitzel and chips
120g steak and chips
Ham & pineapple pizza
Penne Napoli
Battered fish and chips

### **PREMIUMS**

Ideal for sharing

Mediterranean skewer platter 60/66

House made lamb Kofta (4), Turkish chicken shish (4),
tzatziki, hummus, lemon, pita bread
Plus- receive your choice of two sides

850gm Grain fed T-Bone 85/95.3

Cooked to your liking served with mustard-caper butter, blistered cherry tomatoes, Chimmi Churri Plus- receive your choice of two sides

#### **SIDES**

### Receive 2 sides complimentary with any premium meal

Baby Cos With extra virgin olive oil, lemon, shaved peco	11/12 rino
Chips V With garlic aioli	8/8.8
Garden salad VVG GF	8/8.8
Mixed seasonal vegetables V GF Mixed seasonal vegetable, garlic butter	7/7.7
Creamy mash potato (V) (GF)	7/7.7
Rocket and parmesan salad V With onion, tomato, cucumber, cider dressing	10/11
Duck fat potatoes V GF Confit garlic and rosemary sea salt	11/12.1
Truffle and parmesan fries White truffle oil and grated parmesan	11/12.1
Greek style salad V Olives, Danish feta, capsicum, tomatoes, onion, oregano dressing	10/11
Steamed broccolini VG GF With garlic oil, crispy fried onions	12/13.2

## **SALADS**

Smoked chicken salad GF 24/26.4 Compressed watermelon, heirloom cherry tomatoes, rocket, basil and feta finished with a spiced beetroot vinaigrette

Chicken Caesar (FO) 24/26.40 Cos lettuce, bacon, croutons, egg, parmesan and home-made Caesar dressing

Vegan Buddha bowl VG GF 20/22 Chargrilled corn, pickled mushrooms, roasted pumpkin, edamame, wild rice and crispy tofu, fetta

Thai beef salad 24/26.4 Mixed leaf, cherry tomatoes, cucumber and chilli candied almonds in a Thai dressing





# FOOD MENU

MAINS	M/NM	BURGERS	M/NM
250gm Rump- Grange Angus marble score 2+	29/31	All served with chips	
Served with Choice of two sides (Chips/Salad/Mash/Veg) and choice of sauce		Add 2 chicken wings Add the lot (pineapple, egg, beetroot)	5 5
350gm Scotch Fillet- MB 3+ 4 Topped with chimmichurri, served with duck fat potatoes, and broccolini with garlic oil and fried	4/48.40 onion	Add beef patty  Aussie burger	5 22/24.2
Add grilled prawns Panko Crumbed Chicken Schnitzel	8 25/27.5	Grilled wagyu beef patty, crispy bacon, America cheese, lettuce, tomato and pineapple with spe burger sauce	
Served with Choice of two sides (Chips/Salad/Mash/Veg) and choice of sauce Add parmigiana (napolitana sauce, shaved ham, mozzarella)	4	Southern fried chicken burger Crispy fried chicken, bacon, potato scallop, American cheese, lettuce and jalapeno aioli	22/24.2
House battered lemon and dill flathead fillets 2 Chips, salad, house-made tartare, and lemon		Steak sandwich Grilled steak, American cheese, bacon, lettuce, tomato, aioli and house made BBQ sauce	22/24.2
Seafood basket Salt and pepper squid, battered fish, seared scallops, grilled prawns, chips, salad, tartare sauce and lemon	30/33	Chimi Chunga Deep fried burrito with Mexican spiced chicken beans, sour cream with guacamole and corn ch	
Chicken Penne Bosciaola (FO)  Bacon, mushrooms, and garlic cream sauce topped with parmesan	24/26.40	Not so chicken burger vos Spiced tomato relish, fried halloumi, rocket and vegan mayo	20/22
Chicken scallopini GF Chargrilled chicken breast with mash and broccolini in a creamy mushroom gravy	28/30.8	Add Gluten Free Bun	3/3.3
Crispy skin barramundi and grilled prawns GFO Served with chips, salad and bearnaise sauce	31/34.1	Gluten Free base Vegan cheese	4/4.4 4/4.4
Seafood risotto 2 Prawns, squid, scallops, salmon, and spinach in a garlic cream sauce	8/30.80		21/23.10
Beef and ale pot pie Succulent pieces of beef, carrot, celery and onion served in a pot topped with flakey pastry,	<b>28/31</b>	Hawaiian Grilled fresh pineapple, shaved ham, mozzarella, oregano	24/26.40
mashed potato and mashie peas  Double decker chicken tacos  Hard and soft shell taco, Mexican spiced chicken	28/30.8	The Don  Double smoked ham, pepperoni, mushrooms, olives, pineapple, capsicum	26/28.6
chipotle mayo, crispy slaw, grilled corn and avocado salsa		Calzone Sopressa salami, shaved ham, thyme, mozzarel Napolitano sauce, and pecorino	<b>25/26.40</b> la,
Chargrilled dukkha cauliflower steak With roasted pumpkin green beans and chimichurri dressing	24/26.4	Butchers Block Double smoked ham, chorizo, pulled pork and	26/28.6
Twice Cooked Pork Belly	30/33	pepperoni on a tomato base finished with BBQ	
Roasted potatoes, cauliflower puree, fennel, spinach and jus		Perri Perri Chicken Spanish onion, cherry tomatoes, spinach, and homemade Perri Perri sauce	25/27.5
Gravy (DF), Diane (GF), Pepper (GF), Mushroom (GF) Béarnaise, Red Wine Jus (GF), Chimmichurri (GF) Bosciola (GF)	), 2 5	Firecracker Chilli marinated prawns, bacon, chorizo, Spanis onion finished with fetta fresh chili and coriand	

